

















# INDUSTRY

# **EAT & DRINK**

Modern American Cuisine Based on Seasonal
Market Ingredients and Simply Prepared Dishes That
New Yorkers Know and Love

Pizzas Start With Dough Made on Natural Levain,
Slowly Fermented to Develop All the Natural Flavors
Simple Combination of Quality Ingredients is
Added and Each Pizza is Cooled to Perfection With
the Intense Heat of a Wood Burning Oven

Wide Variety of Craft Beers, Signature Cocktails, and an Extensive Wine List

# **EVENTS**

The Stunning 5,000 Square-foot Venue
Accommodates Up to 300 Guests
Brunch, Lunch, Dinner, Happy Hours, Parties
Possibility to Privatize the Entire Restaurant
Events for Small Groups
Platters & Open Bar















# \*Full Buyout

\*depending on the season | date up \$30,000 to \$50,000 350 People | 3 Hours

#### Winter Season From November - March

Bar Area From:

\$7,500 to \$10,000 Up To 75 People

# **Spring, Summer, Fall Season**

Bar With Portion of Outside Patio: \$15,000 to \$25,000 Up To 150 People For 3 Hours Depending On The Date/day of the Week

MENUS | INQUIRE

### **Celine Labarre**

**Event Manager** 

Tel: 212.871.4000 ext.3300 celine@merchantshospitality.com

